

**Listing of Claims**

The following Listing of Claims replaces all prior listings, and previous versions, of the claims pending in the application:

1. (Previously Presented) A process for the preparation of an edible aqueous sugary solution containing floral material of decorative flowers, the process comprising the steps of:
  - a. harvesting fresh floral material cultivated with cultivation techniques suitable for the production of edible plant material;
  - b. fragmenting said floral material and introducing it in an edible aqueous sugary solution;
  - c. pasteurising said aqueous solution by heating said solution for a period of time ranging from 10 to 20 min at a temperature ranging from about 70 °C to about 90 °C and rapidly cooling said solution at a temperature ranging from about 10 °C to about 0 °C.
2. (Original) The process according to claim 1, wherein the floral material harvested in step a. is cultivated with organic farming techniques.
3. (Previously presented) The process according to claim 1, wherein the floral material harvested in step a. is cultivated with techniques useful in the cultivation of fruits and vegetables.
4. (Previously presented) The process according to claim 1, wherein said floral material is harvested when the first petals are completely extended and the full unfolding of the blossom begins.
5. (Previously presented) The process according to claim 1, wherein said floral material is harvested at full unfolding of the flowers and the petals first unfolded are discarded prior to proceeding with step b.
6. (Previously presented) The process according to claim 1, wherein said floral material is harvested in spring or autumn.

7. (Previously presented) The process according to claim 1, wherein said floral material comprises tips or petals or whole flowers or flower parts.
8. (Previously presented) The process according to claim 1, wherein in said sugary solution there are added, in step b., one or more aromas.
9. (Previously presented) The process according to claim 1, wherein said pasteurising is carried out by heating for a time of about 15 min at a temperature of about 80 °C and cooling at a temperature of about 4 °C.
10. (Previously presented) The process according to claim 1, comprising, after step c. a further step d. of processing said solution, in case together with further ingredients, to obtain confectionery products.
11. (Previously presented) The process according to claim 10, wherein said ingredients comprise food preservatives and, optionally, one or more aromas.
12. (Previously presented) The edible sugary solution containing floral material obtainable with the process of the claim 1.

Claims 13-16. Canceled.

17. (Previously presented) A confectionery product obtained according to the process of claim 10.
18. (Previously presented) The product of claim 17, in which the product is a jelly, a candy or toffee, a lollipop, a jam, a marmalade, a chocolate, a biscuit, a wafer, a snack, a sweet, a candy grain for a cake, an ice cream, a water ice, a sorbet, a pudding, a cream, a candy floss, a liquorice, a chewing gum, a syrup for a beverage, a beverage, a yoghurts, a milk-based product, or a cheese.

19. (Previously presented) A confectionery product containing floral material comprising the edible sugary solution of claim 12, optionally in conjunction with one or more aromas, food ingredients and excipients.

20. (Previously presented) The product according to claim 19, in which the product is a jelly, a candy or toffee, a lollipop, a jam, a marmalade, a chocolate, a biscuit, a wafer, a snack, a sweet, a candy grain for a cake, an ice cream, a water ice, a sorbet, a pudding, a cream, a candy floss, a liquorice, a chewing gum, a syrup for a beverage, a beverage, a yoghurts, a milk-based product, or a cheese.